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SEC. 14. No urinal, water-closet, or privy shall be located in rooms in which milk is handled or so situated as to pollute the atmosphere of said room.

SEC. 15. Dealers in milk are prohibited from allowing any person or persons not in their employ to loiter about the milk room or handle any vessel or utensil used in the sale and distribution of milk.

SEC. 16. Every person, firm, or corporation in the city of Des Moines engaged in the sale, delivery, or distribution of milk from dairies shall upon request from the health department certify that the above rules are complied with by said dairies.

SEC. 17. Every person who is engaged in the production, sale, delivery, or distribution of milk in the city of Des Moines shall show to the health department upon demand a certificate of good health.

SEC. 18. Any person, firm, or corporation violating any of the provisions of this ordinance shall be deemed guilty of a misdemeanor and upon conviction thereof shall be fined not less than \$10 nor more than \$100, and in default of payment shall be committed to the city jail not exceeding 30 days, and each day's failure to comply with this ordinance shall constitute a separate offense.

SEC. 19. All ordinances or parts of ordinances in conflict herewith are hereby repealed.

SEC. 20. This ordinance shall be in full force and effect from and after its passage and publication as required by law.

Meat, Poultry, and Fish—Protection, Care, and Sale. (Ord. No. 2057, Nov. 13, 1912.)

SECTION 1. The owner or manager of any shop or store where meat, poultry, oysters, or fish of any kind are exposed for sale shall see that his person and the persons of his employees or agents, and the premises where such articles are sold are kept scrupulously clean and free from offensive odor.

SEC. 2. Every meat vendor when on duty in the sale of meat must be clad in a white frock or apron extending up to the neck, with sleeves, not to be worn more than two days without laundering.

SEC. 3. No stale or tainted meats or poultry, oysters, or fish of any kind shall be sold or exposed for sale, and no meat, poultry, oysters, or fish shall be sold or exposed for sale which has been treated with any sort of preservatives except salt, smoke, heat, ice, or cold storage.

SEC. 4. No meat of any kind shall be sold or exposed for sale from any animal that was diseased at the time of slaughter.

SEC. 5. Every room where meat, poultry, oysters, or fish are sold or exposed for sale shall be properly and effectually screened so as to prevent the admission of flies.

SEC. 6. No poultry, except live poultry, shall be sold or exposed for sale undrawn.

SEC. 7. Where meats are sold in the same place with groceries there must be separate counters and meat blocks as well as a proper storage for protecting the meat. No dressed meat or poultry shall be hung outside the place of sale exposed to the street atmosphere.

SEC. 8. No meat, dressed poultry, or fish shall be sold or offered for sale which has been conveyed through the streets of the city of Des Moines for a period exceeding two hours, except in cases where continuous refrigeration is provided in transit from May 1 to October 1 of each year, and meat, fish, or dressed poultry shall be properly covered with a suitable covering to protect the same from dirt, flies, and all substances liable to produce contamination.

SEC. 9. No owner or person in charge of any meat, poultry, or fish market or slaughtering or packing house shall require or permit in his employ any person afflicted with any contagious or infectious disease, and upon demand shall furnish an acceptable certificate of good health from a reputable practicing physician for any person in his employ.

SEC. 10. Any person violating any of the provisions of this ordinance shall be deemed guilty of a misdemeanor, and upon conviction thereof shall be fined not less than \$5 nor more than \$100, and in default of payment shall be committed to the city jail not more than 30 days, and each day's failure to comply with this ordinance shall constitute a separate offense.

SEC. 11. All ordinances or parts of ordinances in conflict herewith are hereby repealed.

SEC. 12. This ordinance shall be in full force and effect from and after its passage and publication as required by law.

Slaughterhouses—Construction, Operation, and Maintenance. (Ord. No. 2058, Nov. 13, 1912.)

SECTION 1. No cattle, swine, sheep, or lambs shall be slaughtered within the city of Des Moines, and no fat shall be rendered, except in private families, for their own use, without a permit granted annually by the health department from January 1, 1913, which permit shall be granted when the regulations contained in this ordinance are complied with. The application for such permit shall be made on a blank furnished by the health department, and shall set forth the location of the slaughterhouse, the material of which it is constructed, the name and residence of the owner or owners, the name and residence of the applicant for permit, the method proposed for disposing of the offal, the water supply, and the accommodation for drainage. Each applicant shall also file an affidavit in which he shall pledge himself to observe all the regulations adopted by the board of health and health department for maintaining sanitation. No new slaughterhouse shall be built or existing slaughterhouse rebuilt, enlarged, or changed without such permit issued by the health department. No such permit shall be issued until the applicant shall file with the department complete plans and specifications of the proposed new or renewed slaughterhouse. No new or renewed slaughterhouse shall have its walls constructed of any other material than brick, stone, concrete, or cement, or its roof of any other material than slate, tile, or metal. No permit for a new slaughterhouse shall be issued except on petition signed by not less than a majority of the owners in interest of real estate situated within a radius of 400 feet of the proposed slaughterhouse. No permit shall be issued unless notice shall be given to the owners of real estate as above at least three weeks before final action is taken by the health department.

SEC. 2. The floors of all places where animals are slaughtered must be paved with asphalt, cement, or other impervious material, so constructed as to prevent leakage into the soil beneath. Wood floors are hereby prohibited.

SEC. 3. All drainage from slaughterhouses must be connected therewith into a city sewer, or where sewer connections are not possible, cesspools for retaining blood and offal to be provided, and contents of same to be removed at least once every six months or oftener if necessary. All refuse from the stable or pens where the cattle are kept must be removed twice a week.

SEC. 4. Every slaughterhouse shall be well furnished with water and must be thoroughly cleansed with hot water and lye, with free use of disinfectants, at least once each week.

SEC. 5. Every slaughterhouse shall be provided with covered, water-tight vessels for the immediate reception of all offal, to be removed, emptied, and cleansed within 12 hours from May 1 to November 1, and twice a week during the remainder of the year. No slaughterhouse offal of any sort or untanned hides shall be transported through the city, except in tightly covered vessels or wagons which preclude the escape of noxious odors.

SEC. 6. The apparatus used for rendering fat must retain and burn the gases generated. The premises must be kept free from noxious odor.